

RESUME



Name: RAHUL P

Email ID: rahulpuliyakkavil0320@gmail.com

Mobile No: +91 9995440267 (India)

Father's Name: Ravi Puliyakkavil

Date of Birth: 20th June, 1992

Languages Known: English, Hindi, Malayalam & Tamil.

Address: Puliyakkavil House, Puduppally PO,
Tirur, Malappuram, Kerala.
Pin: 676102

Sex: Male

Nationality: Indian

Marital Status: Married

Blood group: O Positive

Hobbies: Travelling, Playing Violin, Movie Marathons, Swimming.

CAREER OBJECTIVE:

To enhance my educational and professional skills in a stable and dynamic workplace for the organizational development and my career growth.

PERSONAL STRENGTHS:

Quick Learner, Good Observer & Very Sportive in completing the tasks assigned.

Ready to Accept and Implement changes in daily practices.

Working sincerely to achieve organizational goals.

EDUCATION QUALIFICATIONS:

COURSE	INSTITUTION	UNIVERSITY/ BOARD	YEAR OF PASSING	PERCENTAGE
BSc CSHM	RATHNAVEL SUBRAMANIAM COLLEGE OF ARTS AND SCIENCE. (AUTONOMOUS)	Bharathiar University	2015	78%
XII	NATIONAL INSTITUTE OF OPEN SCHOOLING (NIOS)	NIOS	2010	63%
X	KERALA STATE BOARD	STATE BOARD	2008	65%

WORK EXPERIENCE AND TRAININGS:

02nd October 2018 – 13th July 2020

HOTEL: JUMEIRAH MESSILAH BEACH HOTEL & SPA, KUWAIT

DESIGNATION: COMMI I (Western Cold)

JOB RESPONSIBILITIES:

- Working in the Hot & Cold Continental Kitchen, especially on A LA CARTE menus.
- Preparation for Restaurant Buffet (Breakfast, Lunch and Dinner).
- Working in Fruit Section (Cutting, Arranging, etc.)
- Making orders as per the Standard Recipe.
- Handling guest complains, solving all their queries and getting feedbacks from them.
- Taking care of hygiene practices in the kitchen.
- Inter-active Live station.
- Sushi making art craft.
- Different types of Dishes, Special Dinner and Gala Dinner.
- Working on Specialized Menus.
- Out Door Catering.

06th April 2016 – 25th August 2018

HOTEL: CROWNE PLAZA, KUWAIT

DESIGNATION: COMMI I

JOB RESPONSIBILITIES:

- Reporting to Chef De Partie, Sous Chef and Executive Sous Chef.
- Working in the Oriental salad section.
- Communicate & Co-ordinate with the staff members.
- Monitor and control the use of store items on a monthly basis.
- Following the Food Safety standards as per HACCP.
- Highly maintaining food quality & presentation as per the company standards.
- Monitoring and controlling Food cost.
- Preparation of hot & cold food.
- Preparation for Set Menu.
- Responsible for banquet set up & Restaurant food preparation.

7th August 2015 to 16th January 2016

HOTEL: THE AVENUE CENTER HOTEL, INDIA

DESIGNATION: TRAINEE

JOB RESPONSIBILITIES:

- Responsible for Banquet Setup.
- Preparation of Restaurant Food.
- Responsible for Dish Plating and Presentations.

1st December 2014 – 30th March 2015

HOTEL: THE GATEWAY HOTEL by TAJ, INDIA

DESIGNATION: TRAINEE

- Worked as a trainee in the 5 Star Hotel as part of the industrial training for six months assisting the Chef.
- Got trained in all the three Major Departments i.e. F&B Service, Front Office & Food Production.

PASSPORT & RESIDENCE DETAILS:

Civil Id No. : 292062202924

Date of Expiry: 16/09/2020

Passport No. : T6754837

Place of Issue : Kuwait

Date of Issue : 08/08/2019

Date of Expiry: 07/08/2029

Date:

Place:

Rahul P